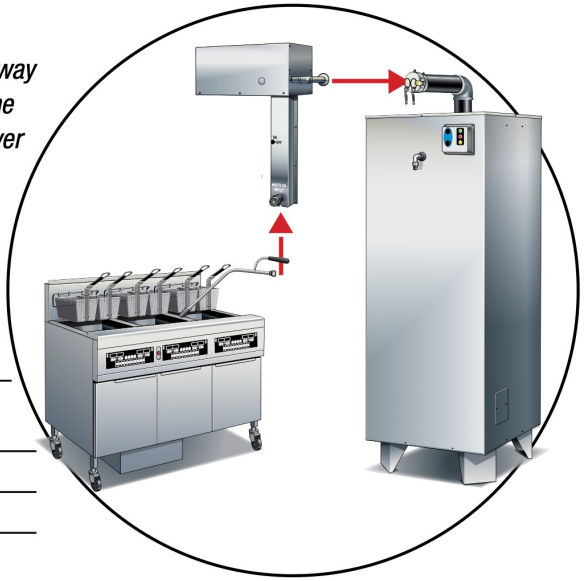
SYSTEM OVERVIEW

- The pump station is mounted on a wall, floor, or even in the ceiling at or near the fryer positions. This allows the used shortening to be suctioned from the fry vat and pumped to the containment tank, which is located at a remote location.
- The waste shortening is sucked from the fry vat using a stainless steel nozzle attached to the pump station with a high-temperature, spring-loaded suction hose.
- The pump and the plumbing are protected from fryer debris by a permanent strainer located on the end of the suction nozzle.
- A control panel located on (or near) the pump station controls the pump operation, monitors the condition of the tank, indicates the level of waste oil in the tank, and controls the overflow protection system.

The WOPS System is an ideal way to move oil from the fryer to the containment tank when the fryer itself does not have a built-in filtration pump.

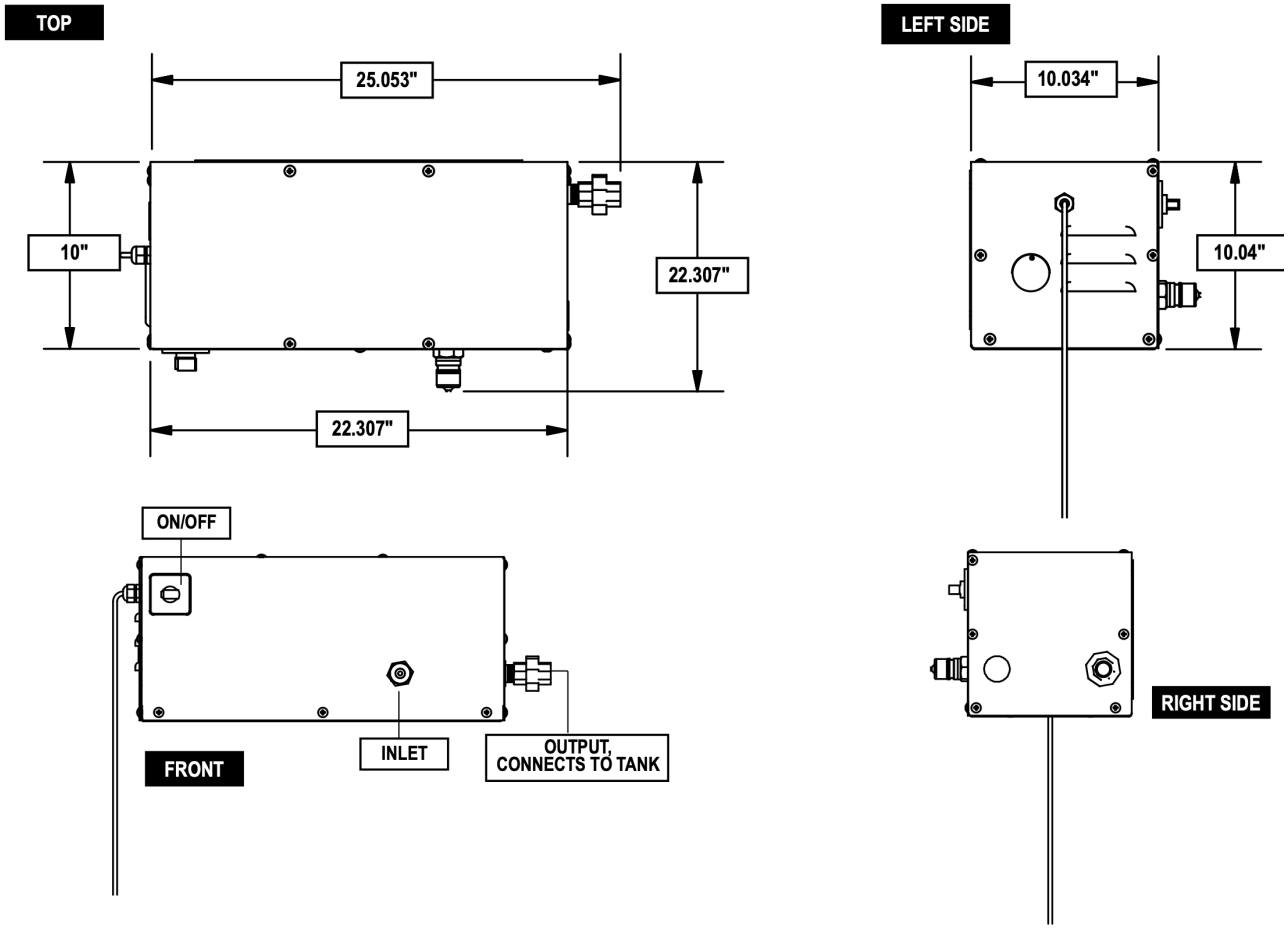


Installation and Operating Specifications

Model	WOPS-NA, WOPS-NA-R
Pump Station Placement	Generally within 15' (4.6 m) of fry vat
Mounting Space Required	25" w x 22" h x 10" d (635 mm x 559 mm x 254 mm)
Unit Mounting Weight	70 lbs. (31.7 kg)
Motor	3/4 HP, 115-230/60-50/1, 1725 RPM
Power Requirements	110 V 15 A - 250 V 3.5 A, 50/60 Hz dedicated circuit
Pump	10.8 (44 l) GPM Stainless Steel Helical Gear
Pump Max Pressure	100 PSI (6.7 bar)
Pump Temperature Range	+40° - +400°F (+4.4° - +204.4° C)
Shipping Weight	100 lbs. (45.3 kg)

WASTE OIL PUMP STATION

ARI Energy Corp, LLC


TOP
25.053"
10"
22.307"
22.307"
ON/OFF
FRONT
INLET
OUTPUT,
CONNECTS TO TANK
LEFT SIDE
10.034"
10.04"
RIGHT SIDE